

Hors D'oeuvres Displays

(Displays serve 50 or more hors d'oeuvres-sized portions)

ANTIPASTO.....	\$195
<i>Assortment of ham, salami, marinated artichoke hearts, black and green olives, pickled peppers and provolone; served with baguettes</i>	
TUSCAN BREAD & BRIE DISPLAY.....	\$195
<i>Freshly baked Française and foccacia breads, with your choice of two spreads: artichoke-feta-olive tapenade, roasted garlic, mushroom-almond pâté, herbed goat cheese, sundried tomato and chive cream cheese, or eggplant caponata</i>	
THE MEDITERRANEAN.....	\$195
<i>Relish tray arrangement of hummus, dolmas, feta, roasted peppers, Kalamata olives, marinated grilled vegetables, grilled polenta & pita bread</i>	
SMOKED SALMON DISPLAY.....	\$275
<i>A designed arrangement of smoked salmon, capers, cream cheese, chopped egg and sliced red onion served with cocktail bagels</i>	
CARVING STATION.....	\$250
<i>Slow-roasted top round of beef or breast of turkey, served with fresh mini sandwich rolls and selection of suitable spreads</i>	
BRIE EN CROUTE.....	\$95
<i>Choice of sweet or savory style with assorted crackers</i>	
INTERNATIONAL CHEESE BOARD.....	\$195
<i>with cracker assortment and fruit garnish</i>	
FRESH SEASONAL VEGETABLE DISPLAY.....	\$115
<i>with ranch, onion or Chef's choice dip</i>	
TRI-COLOR TORTILLA CHIPS.....	\$125
<i>with house made salsa & guacamole</i>	
FRESH FRUIT DISPLAY.....	\$195
<i>Seasonal fruits, artfully displayed, with flavored crème fraîche</i>	
SPECIALTY DESSERT DISPLAY.....	\$225
<i>An assortment of pecan treats, mini éclairs, almond cookies, mini cheesecakes and mini chocolate truffles</i>	
CHOCOLATE DIP DELIGHT.....	\$225
<i>Mini desserts, fresh seasonal fruits and warm melted chocolate for dipping</i>	

Create a Display

Ask your Sales or Planning Manager for suggested pairings of individual hors d'oeuvres orders to create your own specialty stations. Examples:

- SEAFOOD FANTASY • SOUTH OF THE BORDER • PACIFIC RIM

Hot & Cold Hors D'oeuvres

(50 pieces per order)

✦ TOASTED PITA <i>with roasted eggplant and goat cheese</i>	\$95
✦ MARINATED OVEN ROASTED ROMA TOMATOES <i>with Brie and basil pesto</i>	\$95
✦ ITALIAN SAUSAGE CUPS <i>filo pastry with mild sausage, mozzarella, marinara sauce</i>	\$105
✦ MILAN FILO CUPS <i>pastry with Gorgonzola, sundried tomato, pine nuts</i>	\$105
✦ GREEK SPANAKOPITA <i>spinach and feta in filo pastry triangles</i>	\$105
✦ PROSCIUTTO SWIRLS <i>crisp puff pastry with Italian ham, Reggiano Parmesan</i>	\$95
✦ QUICHE TARTLETS <i>choice of tomato and spinach, shiitake and leek, or seafood combo</i>	\$100
✦ APPLE CROSTINI <i>with caramelized onion, cambozola cheese, drizzle of fig sauce</i>	\$105
✦ ARAM SANDWICHES <i>choice of turkey, Italian, or vegetarian</i>	\$100
✦ MINI SAVORY PUFFS <i>choice of shrimp and dill or herbed cream cheese</i>	\$100
QUESADILLAS <i>with grilled chicken breast, cheese, salsa, sour cream</i>	\$95
✦ SOUTHWEST PINWHEELS <i>colorful tortillas, black beans, cheese, olives, salsa</i>	\$95
VEGETARIAN EGG ROLLS <i>served with soy sauce and hot Chinese mustard</i>	\$100
GOURMET PIZZA <i>vegetarian, pepperoni, or Chef's special combo</i>	\$95
✦ SMOKED SALMON CROSTINI <i>with cucumber, dill sauce, capers</i>	\$110
✦ PUERTO PEÑASCO SHRIMP <i>in fluted cucumber</i>	\$105
✦ CRAB & AVOCADO MINI TOSTADAS.....	\$125
OYSTERS ON THE HALF SHELL <i>with cocktail sauce, Tabasco, lemon</i>	\$125
BAY SHRIMP COCKTAIL.....	\$115
JUMBO PRAWNS <i>with cocktail sauce</i>	\$125
DEEP FRIED CALAMARI <i>with cocktail sauce, tartar sauce, lemon</i>	\$110
PANKO CRAB CAKES <i>with chipotle chili-lime aioli</i>	\$175
OYSTERS ROCKEFELLER <i>baked oysters with spinach and Reggiano Parmesan</i>	\$175
SNOW CRAB CLAWS <i>with lemon and cocktail sauce</i>	\$125
STEAMED CLAMS <i>with garlic wine sauce</i>	\$95
SEARED AHI WONTONS <i>with wakame salad & Japanese mango dressing</i>	\$125
✦ GOURMET SAUSAGE BITES <i>with honey mustard sauce</i>	\$110
✦ CASHEW APRICOT CHICKEN <i>on won tons</i>	\$100
CHICKEN BITES <i>with Chef's choice dipping sauces</i>	\$100
✦ CHICKEN SATÉ SKEWER <i>served with Thai peanut sauce</i>	\$115
✦ HOISIN CHICKEN SKEWER <i>marinated in sweet Asian sauce, covered with toasted sesame seeds</i>	\$115
ROASTED MINI RED POTATOES <i>stuffed with herb and cheese soufflé</i>	\$95
✦ STUFFED MUSHROOM CAPS <i>choice of smoked salmon and dill or spinach, cheese, artichoke, pine nut filling</i>	\$105
POTATO LATKES <i>potato pancake served with sour cream and applesauce</i>	\$95

✦ Indicates items easily passed on trays

A service charge and sales tax will be added to all food & beverages. Service charge is subject to sales tax. (Rev. 04/12)

400 BEACH STREET, SANTA CRUZ, CALIFORNIA, 95060 • (831) 423-2053